
Tomato Sauce 2.0

From the Kitchen of Brett Broussard

2 tablespoons Olive oil
2 cloves garlic, minced
1/2 teaspoon crushed red pepper flakes
1 can crushed tomatoes (28 oz. can)
salt and pepper
1/4 cup chopped fresh basil
1 tablespoon sugar

To prepare the sauce, heat the two tablespoons of oil over medium heat in a heavy pot and saute the garlic and pepper flakes for just a minute. Add the tomatoes, sugar, salt and pepper and cook over medium low heat for 10 minutes. Add the chopped basil and mix well. Cook over low heat for an additional 10 minutes.
